

Chef de Cuisine
Keith Richardson

O S P R E Y P O I N T
CHERRYWOOD
BBQ
& ALE HOUSE
TO-GO

Sous Chef
Mike Littlefield

Appetizers

SMOKED CHICKEN QUESADILLA \$14

House-Smoked Chicken, Sharp Cheddar Cheese, Sugar-Cured Jalapeños, Home-made Salsa, Herbed Sour Cream

JUMBO HOUSE-SMOKED WINGS GF

Half Dozen \$8 Dozen \$15

Served Dry Rubbed or Tossed in Alabama White Sauce or House Buffalo Sauce
Choice of Ranch or Blue Cheese

Sandwiches & Burgers

ACCOMPANIED WITH YOUR CHOICE OF
ONE SIGNATURE SIDE

BARBEQUE SANDWICH ~GF~ \$16

****OUR AWARD WINNING PULLED PORK****

Topped with Carolina Cole Slaw on a Pretzel Roll

SMOKED TURKEY WRAP ~GF~ \$17

Bacon, Swiss Cheese, Onion Jam, Lettuce,
Tomato, Garlic Aioli

CHERRYWOOD CHEESEBURGER* ~GF~ \$16

Cheddar, LTO on a Pretzel Roll

House-Smoked Meats

SMOKED PULLED PORK ~GF~ \$20/lb.

****OUR AWARD WINNING PULLED PORK****

Moist, Tender, Smoked on the Bone Pork Shoulder

FREE RANGE CHICKEN ~GF~ \$9/half, \$18/whole chicken

BBQ Spiced Rubbed and Slow Smoked

SMOKED ST. LOUIS STYLE RIBS ~GF~ \$38/rack

Your Choice of Dry Rubbed or Mopped with Our
Sorghum Chipotle Glaze

SMOKED TURKEY BREAST ~GF~ \$20/lb.

Apple Cider Brined, Slow Smoked

Dessert

CHOCOLATE CREAM PIE \$8

Chocolate Cookie Crust, Vanilla Whipped Cream

SPICED CARROT CAKE \$9

Cream Cheese Frosting, Caramel Sauce

ICE CREAM & SORBET \$7

Daily Selection

Signature Sides

Pint/Quart

Four Cheese Mac \$9/17

****CHARLESTON MAC-OFF: OPEOPLE'S
CHOICE WINNER 2014-2019****

Onion Rings \$5/10

BBQ Pit Beans GF \$7/13

Carolina Slaw GF \$7/13

Bacon-Braised Collard Greens GF \$7/13

Tomato Cucumber Salad GF \$7/13

Cornbread, Honey Butter
\$3 or \$14 for Dozen

Shoestring Fries GF \$5/10

Soups & Salads

CHERRYWOOD SALAD ~GF~ \$12

Roasted Beets, Strawberry, Ricotta
Salata, Candied Pistachio, Shallot
Vinaigrette

ICEBERG WEDGE SALAD GF \$12

Pickled Red Onions, Cherry Tomatoes,
Egg, Bacon, Blue Cheese Dressing

Add Grilled or Smoked Chicken \$7

Add Grilled or Fried Shrimp* \$10

Smokehouse Platters

ALL PLATTERS ARE ACCOMPANIED WITH HOUSE PICKLES,
CORNBREAD, AND YOUR CHOICE OF ONE SIGNATURE SIDE

DUROC PORK ST. LOUIS STYLE RIBS ~GF~ \$25/half rack

Your Choice of Dry Rubbed or Mopped
with Our Sorghum Chipotle Glaze

FREE RANGE CHICKEN ~GF~ \$22

Springer Mountain Farms Half Chicken,
BBQ Spiced Rubbed and Smoked

PULLED PORK SHOULDER ~GF~ \$22

****SMOKE ON THE HARBOR BBQ THROWDOWN
PEOPLE'S CHOICE CHAMPION 2017-2018****

All Natural Smoked Pork Shoulder from Heritage Farms, NC

SMOKED TURKEY BREAST ~GF~ \$23

Apple Cider Brined, Slow Smoked

COMBINATION PLATTER ~GF~ \$27

Half Portions of Two of Our House-Smoked Meats with a Choice of One Side

COMBINATION PLATTER FOR 4 - SERVED FAMILY STYLE *GF \$89

Pulled Pork, Half Chicken, Smoked Turkey, and a Half Rack of
Ribs (Dry or Mopped) with a Choice of Two Sides. NO SUBSTITUTIONS.

For the Kids

All Kids Items are \$11 and Served with Shoestring Fries

KIDS CHEESEBURGER

CHICKEN TENDERS

PORK SANDWICH

FOUR CHEESE MAC

GF- Gluten Free

~GF~- Can Be Prepared Gluten Free

*Contains ingredients that are raw or undercooked. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.